

Title: Preventing Accidents and Injuries Subject/Course: Pro Start

Topic: Work Place Safety Grade (s): 9-12 Designer (s) Ilene Lerseth, Kathy Engst, Joline Dunbar, Cindy Gerlach, and Dean Allerdings

### Stage 1: Desired Results

#### Core Standard(s):

1PS 4.1 Describe overall safety procedures to maintain a safe work environment.  
1PS 4.2 Recognize workplace hazards in order to prevent accidents.

#### Understandings: Students will understand that....

safety is important in all aspects of food service operations.

#### Essential Question(s):

What are potential hazards in food service operations?  
What safety practices can help prevent accidents in the work place?

#### Students will know....

the role of Occupational Safety and Health Administration (OSHA) regulations

the Hazard Communication Standard requirements for employers.

the legal responsibilities for ensuring a safe work environment.

#### Student will be able to .....

identify potential hazards in the work place.

demonstrate basic 1<sup>st</sup> aid concepts and procedures.

demonstrate proper safety practices to prevent accidents and avoid injury.

### Stage2: Assessment Evidence

#### What evidence will show that students understand?

**x Performance Task**

**Project**

**x Quizzes**

**x Tests**

**x Informal Observation**

**x Discussions**

<b>Interviews</b>	<b>x Self-Assessment</b>	<b>x Other Demonstrations</b>
<b>Stage 3: Learning Plan</b>		
<b>Motivation – Introduce and Explain</b>		
1- Show a video clip from Mrs. Doubtfire: The cooking accidents section and or the on choking on food in the restaurant. Or Show the video clip from youtube on grease fires. <a href="http://www.youtube.com/watch?v=fSWHeILRpA">http://www.youtube.com/watch?v=fSWHeILRpA</a>		
<b>Model:</b>		
2- Power Point <a href="http://www.uen.org/Lessonplan/preview.cgi?LPid=5536">http://www.uen.org/Lessonplan/preview.cgi?LPid=5536</a> 2- Class lecture and discussion. 3- ProStart Safety Video (or similar source).		
<b>Guided Practice:</b>		
4- Safety Stations Activity <a href="http://www.uen.org/Lessonplan/preview.cgi?LPid=5536">http://www.uen.org/Lessonplan/preview.cgi?LPid=5536</a> Use the link to get the directions. 4-Fire Extinguishers Worksheet <a href="http://www.uen.org/Lessonplan/preview.cgi?LPid=5536">http://www.uen.org/Lessonplan/preview.cgi?LPid=5536</a>		
<b>Independently Practice:</b>		
5- <a href="http://www.osha.gov/SLTC/youth/restaurant/index.html">http://www.osha.gov/SLTC/youth/restaurant/index.html</a> Click on today's menu, food prep, general, serving, clean-up, cooking, delivery, or drive-thru to create a poster and present to the class.		
<b>Reflection/Assessment:</b>		
6-Lab (Safety Assessment) 6-Test or Quiz		

## Classroom Implementation Suggestions

<b>Unit of Instruction and Resources</b> (Steps of instruction to gain big understandings and answer essential questions)
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- 1- Motivation activity
- 2 Power Point <http://www.uen.org/Lessonplan/preview.cgi?LPid=5536>
- 2 Class lecture and discussion.
- 3 Pro Start Video or similar video.
- 4- Safety Stations Activity <http://www.uen.org/Lessonplan/preview.cgi?LPid=5536> Use the link to get the directions.
- 4-Fire Extinguishers Worksheet <http://www.uen.org/Lessonplan/preview.cgi?LPid=5536>
- 5-<http://www.osha.gov/SLTC/youth/restaurant/index.html> Click on today's menu, food prep, general, serving, clean-up, cooking, delivery, or drive-thru to create a poster and present to the class.
- 6-Lab (Safety Assessment)
- 6-Test or Quiz

Additional Resource: Department of Labor and OSHA  
<http://www.osha.gov/SLTC/youth/restaurant/index.html>

